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Marjorie Miller

Iowa State College

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*Isn't someone missing in this picture?
You may catch a steady picnic
partner with these new ideas for*

Picnic Food

by Marjorie Miller

DID THE weiners and buns you had at last weekend's picnic taste a lot like those you had the week before? It isn't hard to find some tantalizing ideas for picnic food.

Stuffed frankfurters will get the vote of that man in your life. Split the frankfurters down the center and stuff them with strips of cheese or pickle and mustard relish. Wrap strips of bacon around them and you're all set to watch them sizzle over the campfire.

Try a variety of kabobs to satisfy bigger appetites on your picnics. Take a piece of steak, wrap it around a stick, fasten it with bacon strips or toothpicks, and broil over red hot coals. For that "I'll have another" flavor, put tomatoes, cheese, onions, carrots or maybe even pineapple inside the kabob before it is wrapped around the stick. If your wrapping doesn't hold, cut the meat into 2-inch squares and place meat and vegetables or fruit alternately on the stick. To make slippery onions stay on the stick, put the whole onion on before it is sliced and then cut down to the stick. Don't try to slice the onion first.

Hamburger and cornflakes can be combined for a mouth watering kabob, too. Add a small box of cornflakes to your grocery list so you can mix this with the hamburger while your fire is burning to coals. Press this mixture on a stick into the shape of a hot dog and broil it. Catsup pickle relish, or mustard can be used to stuff the hole made by the stick.

Toast buttered buns to a golden brown and have them ready for your kabobs when they're done. Support the sticks holding the kabobs or frankfurters on stones or blocks of wood which are placed on both sides of the fire. You'll find this a quick way to prevent scorched fingers and stinging eyes.

Apricot Kabobs

Apricot and marshmallow kabobs that fairly ooze with creamy white fluff are fun and easy to fix. Place marshmallows and dried apricots on a stick alternately and toast. Dates and other dried fruit can easily be substituted for the apricots.

Aluminum foil, which you can buy at the grocery store will serve double duty as a plate and cooking utensil. Wrap potatoes, meat or vegetables in the foil and place in hot coals. Now you can dash off

for a baseball game or hike and come back to a tasty meal eaten off an aluminum foil plate. For some extra special goodness cut a core out of the center of the potato and stuff in a frankfurter before you bake it.

Biscuit dough for biscuits on a stick can be mixed from a prepared mix before you leave. Form the dough in a long roll and twist around a stick. Bake until the outside is a crusty golden brown and fill with jelly or jam.

Ride to fame at a campfire supper with "Angels on Horseback." Cut three-fourths-inch cubes of American cheese and wrap a slice of bacon around each cube. Put two cubes on the end of a stick and broil until the bacon is done and cheese is melting. Drop the cubes into buttered buns for a deluxe cheese sandwich.

"S'Mores"

You'll find your answer for a dessert or late-in-the-evening snack in "S'Mores." Take a pair of graham crackers and sprinkle squares of a milk chocolate bar on one of them. Toast a marshmallow and pop it between the crackers. The chocolate will melt to form a luscious combination that will melt in your mouth.

Baked apples, campfire style, are made by roasting the apple on a stick until the skin is ready to slip off. Peel the skin off and roll the apple in a sack of brown sugar which you packed in your picnic basket. Then hold the apple over the flame until the sugar begins to get darker brown. The intriguing flavor will bring everyone back to the fire to roast a second apple.

If you want your basket packed with food that is strictly ready to eat, start with a can of crunchy potato chips or shoestrings. Potato salad can be purchased at some meat counters too. Add variety with small jars of pickles and relish. Small cans of fruit juice will be a welcome substitute for cokes. Fresh crispness can be furnished by bunches of radishes and carrots. Pints of ice cream can be packed in dry ice at the dairy store for those who want cold desserts.

Now that you have a start on some new picnic foods, see how many more you can dream up before that next outing. With your original food combinations added to the spring weather, you can't help but enjoy Iowa State's picnic season.